



Chef profile

The new head chef of The Market Place in Cowbridge, **Tim Marriott**, gives us two seasonal recipes to impress

The Market Place opened late last year in Cowbridge and has already achieved quite a reputation – for using local produce, working with the seasons and for its accomplished, yet affordable menu.


Cardiff-born Tim Marriott, whose father ran the exclusive Baker's Row nightclub in 1960's Cardiff and now helps run the Cowbridge restaurant, was trained at the prestigious Leith's School of Food and Wine in London. Since then he has worked with some of London's finest chefs including Rowley Leigh at the Kensington Place

Restaurant and at Marco Pierre White's Titanic.

For his food at The Market Place Tim has used his classical French training to create a contemporary British menu with locally-sourced ingredients wherever possible – even the moules are Welsh!

Tim has given us two recipes from his new menu at the restaurant, including a meaty salad

using the Marmite-like black pudding.

"Black pudding is very distinctive in flavour and you either love it or hate it," Tim explains. "This is my favourite way to eat it as the sweet onion marmalade complements it perfectly." 

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"The sweet red onion marmalade complements it perfectly"



Warm salad of black pudding and pancetta with new potatoes and red onion marmalade

(Serves four)

Ingredients:

For the salad:

1 ring of black pudding
4 thin slices of pancetta
50g of diced pancetta
4 medium new potatoes
1 small bag of rocket

For the red onion marmalade:

1 red onion
1/2 glass red wine
100g caster sugar

For the mustard dressing:

1 tbsp tarragon wine vinegar
1 tsp Dijon mustard
100ml vegetable oil
Salt and pepper to season

Method:

1. Peel and cook the new potatoes. Slice to 1cm thick, keep warm and begin to make the onion marmalade.

2. Slice the onion thinly and sweat off in a little of the vegetable oil until translucent.

3. Add the red wine and bring to the boil, then add the sugar and some seasoning to bring to a shiny thickened consistency.

4. For the mustard dressing add the vegetable oil to the vinegar and mustard while whisking to give a smooth creamy finish.

5. Grill the pancetta slices until crispy and fry the diced pancetta in a pan. In the same pan fry three slices of black pudding for each person.

6. Now assemble the salad. Toss the potatoes in a little of the mustard dressing and dress the rocket leaves. Put a circle shape of the potatoes on the plate with some of the diced pancetta and red onion marmalade.

7. Place the three slices of black pudding on top and then garnish with the rocket.

8. Finally garnish the salad with the crispy pancetta on top and use the remainder of the mustard dressing and liquor from the onions to decorate the plate.

